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Peachy Fish Taco Recipe

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PEACHY FISH TACO RECIPE

Ingredients

- 4-5 fillets of white fish (Featured: Tilapia)
- Cherchies® Select Grilling Rub & Seasoning(for fish rub)
- 1-2 Tablespoons Coconut oil (I've been using this lately)
- 1-2 cups coleslaw mix
- 2 Tablespoons (Tbsp) Cilantro, chopped
- Juice of 1/2 of a lime
- 1 Tablespoon (Tbsp) Cherchies® Chardonnay Lime and Cilantro (or to taste)
- 1/2 cup mayonnaise
- 1 Tablespoon (Tbsp) Cherchies® Select Grilling Rub & Seasoning
- Corn tortillas
- Cherchies® Vidalia Onion Peach Salsa
- Lime wedges (optional) for garnishing

Preparation

1. This step is optional, but I think it adds a nice smokiness. Toast corn tortillas on both sides over a low flame. I tried toasting the tortillas in a cast iron pan for a few minutes, and although good, I preferred the tortillas over the flame. You decide. After tortillas have toasted, place in a tortilla warmer, or cover with a paper towel until ready to use.
2. Next, prepare the slaw. In a medium bowl, add the slaw mixture, the lime juice, the chopped cilantro, and Cherchies® Chardonnay Lime and Cilantro Seasoning. Set aside.
3. Now for the "special sauce". Combine mayonnaise and our Select Grilling Rub & Seasoning Blend. I had this cute decorator bottle I purchased a while ago, but you can get the same effect by putting the special sauce into a plastic bag and snipping off the corner. Either way, the sauce will finish off the tacos at the end.
4. Add oil to griddle or pan (I have a griddle attachment that fits over my burners) and turn to medium heat. While griddle is heating up, season both sides of fish with a generous amount of Cherchies® Select Grilling Rub & Seasoning. Cook fish a few minutes on each side, or until done (use a fork to check doneness by checking to see if fish flakes).
5. Now assemble to tacos. After fish is finished cooking, flake the fish into chunks with a fork and place on tortillas. Next add a generous amount of the slaw.
6. Then add the peach salsa, and finally the special sauce. There you go folks, fish tacos:) Ole!



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